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AMPELODESMA TENAX. (Poaceae.) 33750. Seeds of diss from Algiers, Algeria. Presented by Dr. L. Trabut. This plant which is often confused with the esparto, *Stipa tenacissima*, grows wild on the Algerian coast, and is said to produce 84 per cent of fiber, with an average length of five feet. This fiber has been used for nets for fishing, which are very durable if kept in water and protected from the sun. It has also been imported into Sicily for paper making and has been made into rope in Italy. (After Dodge, Useful fiber plants.) For distribution later.

ANNONA SPP. (Annonaceae.) 33745-748. Seeds of anonas from Guadalajara, Mexico. Presented by Mr. Samuel E. Magill, American consul. "There are four varieties of annonaceous fruits grown in this part of Mexico probably originating from the same stock but now having essential differences due to the changes made in time by different altitudes and temperatures. The names of these four varieties are chirimoya (*A. chirimola*), ilama (*A. diversifolia*), anona (*A. reticulata*) and cabeza negra (*A. purpurea*). The chirimoya is one of the best fruits grown in the 'tierra templada' or temperate region. When grown under the best conditions it is undoubtedly the best of the family. Color brownish-green, with dark brown or black seed, and pulp white, tender and very sweet. The ilama also grows best in a temperate climate although that grown at Colima and further south is very fine, but the variety grown on the sides of the Colima volcano and Cerro Grande, at an altitude much above the level of the surrounding country, is much better. The color of the ilama is green-gray when ripe with seeds of a light coffee color. The pulp is brownish-white and firm and it breaks open when ripe. The ilama matures in October and November. The anona is strictly a tropical fruit and grows on the 'tierra caliente' or hot coast lands. There are two kinds of fruit called anona, the only apparent difference being in outside color when ripe, one being a yellowish-red and the other a greenish-gray. Each has soft white pulp, and black or dark brown seed. It ripens in April or May. I am told there is also a wild variety known as the cabeza negra or black head. It is also known as 'frioy calentura' meaning 'cold and hot', or 'chills and fever,' due perhaps to its effect on one eating it, hence it is not popular and is rarely seen in the markets. It is difficult to get the truth as to the varieties of this fruit from the Indians or even from intelligent whites so much depending on the altitude or climate where the fruit is grown.